RenMor

Restaurant by the Sea

‘Great British pub classics’ dinner

Wednesday 30th December 2026

To start

Pork & apple sausage roll
gherkin ketchup

Smoked mackerel pâté
warm treacle loaf, pickled cucumber

Pumpkin gnocchi (vg on req)
sage, amaretti

7 YO Davidstow cheddar & onion tart (v)
pickled walnut ketchup, pear & walnut salad

“Cornish” onion soup
Cornish gouda toastie

Main course

Woodland mushroom risotto (v on req)
black truffle, aged Parmesan

Cornish pheasant, leek and smoked ham pie
creamed spinach, roasted chicken and Madeira velouté

Steamed fillet of brill
fregola, mussels, kale, dashi and soy

Confit of Creedy Carver duck leg
cassoulet of white beans, smoked ham and Morteau sausage

Caramelised cauliflower (vg)
yeasted cauliflower puree, salted grapes, mint, treasured barley

Dessert

Sticky toffee pudding (v)
salted caramel, Hicks & Healeys Cornish whiskey ice-cream

Tonka bean pannacotta
blood orange sorbet, meringue

Poached winter fruits (vg)
pear sorbet, whipped vanilla vegan cream

Callestick Farm ice-cream and sorbet (v/vg on req)

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

'Gastro pub classic' dinner for Little Headlanders

Wednesday 30th December 2026

To start

Pork & apple sausage roll

Smoked mackerel pâté
warm treacle loaf

Davidstow cheddar cheese rarebit (v)

Crudités with butterbean hummus (vg)

To follow

Chicken & ham pie
spinach, mashed potatoes, gravy

Steamed fillet of brill
fregola pasta, mussel and mushroom sauce

Butternut squash curry (vg)
steamed basmati rice

To finish

Sticky toffee pudding (v)
toffee sauce, vanilla ice-cream

Callestick Farm ice-cream or sorbet (v/vg on req)

Poached fruits
pear sorbet

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RenMor

Restaurant by the Sea

New Year's Eve

six-course dinner

To begin

A glass of Taittinger Brut NV
Sourdough with cultured Cornish butter
Newquay Harbour crab
Tartlet of whipped goat's cheese mousse (v)
Hay baked beetroot tartlet (vg)

Starters

Rillette of Cornish duck
toasted saffron cake, bitter leaf salad

Jerusalem artichoke velouté
lightly cured Cornish scallop, apple, hazelnut, truffle

Salt-baked heritage carrots (vg)
bitter leaves, tangerine, dukka

Main Course

Whole honey-glazed ham
orange, apple and mustard

Phillip Warren's 40-day dry-aged feather blade of beef
treacle-cured and cooked over coals, whipped horseradish, stuffed Yorkshire puddings

Roast haunch of wild fallow deer
dirty mash, sauce grand veneur

Roasted butternut squash (vg)
filled with piperade and wild rice

All served with truffled dauphinoise potatoes, honey-glazed carrots, barbecued brassica, crispy heritage potatoes & garlic butter, confit hispi cabbage with bacon & chestnut

Puddings

Brown butter waffle, "Mont blanc" (gf, vgon req)
chestnut cream, wisse chocolate, Amarina cherries

White chocolate and raspberry choux bun
white chocolate cremeux, raspberry compote and sorbet

Pear and almond tart
calvados cream

Cheese

Truffled brie de meaux and port-soaked Stilton
served with oat cakes, preserves, fruit and honey

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RenMor

Restaurant by the Sea

A taste of Restaurant RenMor

Friday 1st January 2027

Snacks for the table

Freshly baked country loaf, homemade 'Marmite' butter (v/vg on req)

Monkfish scampi, toasted almond, thyme, lemon mayo

The RenMor thousand-layer fry (v)

To start

Twice-baked 7 YO Davidstow cheddar cheese soufflé (v)

South Coast seafood bouillabaisse
Parmesan, croutons, rouille

Korean-style fried cauliflower (vg)
peanuts roasted in soy, soft herb salad, sesame dressing

Main course

Loin of fallow deer
parsley potato purée, woodland mushrooms, cep velouté

Risotto of Cornish crab
coastal herbs, preserved lemon, shellfish vinaigrette

Miso-glazed aubergine (vg)
pearl barley, Cornish brassica, miso emulsion, roasted onion

Dessert

Apple tarte tatin (v)
Calvados crème fraiche, salted caramel sauce

Classic crème brûlée (v)
biscotti

Spiced plum fool (vg)
Cornish cider sorbet, speculoos crumble

Callestick Farm ice-cream and sorbet (v/vg on req)

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RenMor

Restaurant by the Sea

A taste of Restaurant RenMor for Little Headlanders

Friday 1st January 2027

Snack for the table

Freshly baked country loaf, whipped butter (v/vg on req)

To start

Twice-baked Davidstow cheddar cheese soufflé (v)

The thousand-layer fry (vg)

Sweetcorn and chickpea fritters (vg)
tomato salsa

The main course

Roast chicken breast
potato purée, woodland mushrooms, mushroom sauce

Ham & cheese omelette
buttered peas

Phillip Warren's mini burger
fries

For dessert

Apple tarte tatin (v)
whipped cream, caramel sauce

Classic crème brûlée (v)

Spiced apple and yoghurt fool (vg)

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